

Aperitifs

French 75 17.00 Beaumont Punch 17.00 Bellini 13.50
Classic Martini *from* 14.50 Martini Variations *from* 14.50
Aperol Spritz 14.50 Martinez 15.00 Negroni 15.00 Margarita 15.00
Clover Club 15.00 Whiskey Sour 15.00 Old Fashioned 15.00

Champagne and Sparkling

Pommery Brut Royal NV

Glass 17.00 1/2 Bottle 42.00 Bottle 83.00 Magnum 163.00

Gusbourne Blanc de Blancs 2014

Bottle 80.00

Ayala Rosé Majeur NV

Glass 18.00 Bottle 88.00

Deutz Brut Classic NV

Bottle 80.00

Pol Roger Brut Réserve NV

Bottle 85.00

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV

Glass 20.00 Bottle 95.00

Jacquesson Cuvée No.742 NV

Glass 22.00 Bottle 105.00

Bollinger Rosé NV

1/2 Bottle 56.00 Bottle 110.00

Deutz Brut Vintage 2009

Bottle 125.00

Ruinart Blanc de Blancs NV

Bottle 135.00

Bollinger Grande Année 2007

Bottle 150.00

Dom Pérignon 2008

Bottle 180.00

Krug Grande Cuvée NV

1/2 Bottle 110.00 Bottle 215.00

Louis Roederer Cristal Brut 2008

Bottle 310.00

All wines contain sulphites and some may contain allergens.

*Cover Charge in Dining Room 2.00 ~ Prices include VAT
A discretionary 12 1/2% Service Charge will be added to your bill ~ All gratuities are managed independently
No intrusive or flash Photography ~ No Cheques*

Shellfish and Crustacea

Crab Sardou.....	13.50
Seared Scallops, Celeriac & Apple.....	17.50
Crab Cakes, Creole Mustard.....	17.50
Carlingford Oysters.....	half dozen 18.50 dozen 37.00
New York Shrimp Cocktail.....	18.75

Appetizers and Salads

Spiced Pumpkin Soup (vg).....	10.50	Roasted Butternut Squash, Grains & Kale, Pomegranate Dressing (vg).....	11.50
New England Clam Chowder.....	12.75	Classic Caesar 9.75 with Chicken.....	13.00
Fettucine Alfredo, Truffle.....	14.75	Avocado Superfoods Salad (vg).....	12.50
Steak Tartare.....	small 12.25 large 23.25	Beetroot, Goats' Curd and Walnut Salad	13.50
Smoked Salmon traditionally garnished.....	18.50	The Colony Club Salad small 12.50 large 18.00	
Seared Goose Liver, Rosti and Muscatel	18.75		
Oscietra Caviar	15gr 32.00 30gr 64.00 50gr 110.00		

Dish of the Day

- Monday** Chicken Pot Pie 21.00
- Tuesday** Parker House Scrod 28.00
- Wednesday** Colony Meatloaf 20.00
- Thursday** Braised Pork Belly 25.00
- Friday** Salt-Baked Sea Bass 34.00
- Saturday** Roast Duck Breast 29.50
- Sunday** Roast Sirloin of Beef and Yorkshire Pudding 31.00

(v) Vegetarian (vg) Vegan

Ask for our Early Bird Specials, Monday-Thursday 5-7pm

2 Courses 24.00 3 Courses 28.00

Please inform your server if you have any allergies we need to be aware of.

À LA CARTE

Entrées

Cajun-Spiced Swordfish.....	22.50	Three-Bean Chilli, Winter Greens.....	19.50
Roast Hake, Beetroot & Chard.....	24.50	Buttermilk Fried Chicken, Spiced Remoulade.....	21.00
Roast Sea Trout, Wild Mushrooms.....	26.50	Chicken Paillard.....	22.00
Grilled Dover Sole, Sauce Béarnaise.....	41.50	Whiskey-Braised Beef Short-Rib.....	23.00
Grilled Lobster.....	<i>half</i> 25.00 <i>whole</i> 47.50	Middle-White Pork Chop.....	10oz 24.50
Shepherd's Pie.....	22.50	Calf's Liver & Bacon.....	26.50
The Colony Hamburger.....	19.50		

American-Style Broils

from our Montague Grill

..... **AYRSHIRE 30 DAY**
DRY AGED ABERDEEN ANGUS

Flat Iron.....	7oz 22.00
Rib Eye.....	10oz 36.75
Fillet.....	8oz 40.00
Tomahawk.....	32oz (for two) per person 36.00

..... **GRAIN FED PRIME USDA**

Picanha.....	8oz 25.00
New York Strip.....	10oz 36.50 14oz 48.75
Rib Eye.....	10oz 37.50 14oz 49.75

*all steaks served with a choice of hickory smoked butter,
peppercorn, béarnaise or blue cheese sauce*

Vegetables and Sides

all 4.50

French Fries • Whipped Potatoes • Macaroni Cheese • Fried Beans *with* Almonds
Sautéed Spinach, Garlic, Chilli & Olive Oil • Cajun-Spiced Sweet Potato *with* Lime Mayonnaise
Creamed Sweetcorn *with* Chipotle • Coleslaw • Gem Heart Salad

Selection of Cheese

served fully garnished 14.50

Montgomery Cheddar Dorstone Barkham

Desserts, Cakes and Ice Creams

Rum Baba.....	6.50	Red Velvet Cake.....	7.75
Baked Vanilla Cheesecake.....	8.50	Damn Good Chocolate Tart.....	9.50
Poached Pear, Blackberry Sorbet.....	8.50	Warm Chocolate Brownie, Malted Milk Ice Cream.....	9.50
Kentucky Bourbon Fruit Cake.....	9.00	Caramelised Banana Split.....	10.00
Knickerbocker Glory.....	9.25	Bananas Foster <i>flambéed with dark rum</i>	10.00

The Colony Club Sundae: *made to your specification small 8.50 large 10.75*

Sweet Wines

	100ml	Bottle
Moscato d'Asti, 2019, G.D. Vajra, Piedmont, Italy.....	34.00	37.5cl
Muscat, Beaumes-de-Venise 2015, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl
Sauternes 2004, Chateau d'Yquem, Bordeaux, France.....	350.00	37.5cl

Coffees and Teas

COFFEE

Espresso <i>small 3.25 large 4.25</i>	Macchiato <i>small 3.25 large 4.25</i>	Noisette 3.25
Café Crème <i>small 4.25 large 5.25</i>	Cappuccino <i>small 4.25 large 5.25</i>	Marocchino 4.50
Americano (Pot) 5.25	Mocha 5.25	

all available decaffeinated or with oat, almond coconut and soya milk extra shot 1.25

SELECTION OF TEAS AND INFUSIONS

English Breakfast 4.25	Earl Grey 4.25	Darjeeling 4.25	Ceylon 4.75	Assam 4.75
Green 4.75	Jasmine 4.75	Lapsang Souchong 4.75	White Tip ~ Pai Mu Tan 6.50	
Canarino 4.00	Camomile 4.50	Verveine 4.50	Fresh Mint 4.50	